

WEST

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L14: Entry 138 of 363

File: DWPI

Jan 31, 2000

DERWENT-ACC-NO: 1992-402953
DERWENT-WEEK: 200010
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TITLE: Laminated cheese prepn. with easy peel sepn. - by forming continuous wave shape
by extrusion before laminating

PATENT-ASSIGNEE:

ASSIGNEE

CODE

SNOW BRAND MILK PROD CO LTD

SNOW

PRIORITY-DATA: 1991JP-0085722 (March 27, 1991)

PATENT-FAMILY:

PUB-NO	PUB-DATE	LANGUAGE	PAGES	MAIN-IPC
JP 3004073 B2	January 31, 2000		006	A23C019/08
JP 04299939 A	October 23, 1992		007	A23C019/08

APPLICATION-DATA:

PUB-NO	APPL-DATE	APPL-NO	DESCRIPTOR
JP 3004073B2	March 27, 1991	1991JP-0085722	
JP 3004073B2		JP 4299939	Previous Publ.
JP 04299939A	March 27, 1991	1991JP-0085722	

INT-CL (IPC): A23C 19/08

ABSTRACTED-PUB-NO: JP 04299939A
BASIC-ABSTRACT:

Fused cheese is extruded to form continuous wave shape on one or both sides. The sheet
state cheese is laminated.

USE - The cheese is easily peeled. Such effect lasts for long term. It is produced
efficiently and yield is increased.

CHOSEN-DRAWING: Dwg.0/3

TITLE-TERMS: LAMINATE CHEESE PREPARATION EASY PEEL SEPARATE FORMING CONTINUOUS WAVE
SHAPE EXTRUDE LAMINATE

DERWENT-CLASS: D13

CPI-CODES: D03-B06;

SECONDARY-ACC-NO:

CPI Secondary Accession Numbers: C1992-178747

The logo consists of a horizontal rectangular bar with a textured, shaded appearance. In the center of this bar, the word "WEST" is written in a bold, serif, all-caps font.

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L14: Entry 223 of 363

File: DWPI

Jun 11, 1986

DERWENT-ACC-NO: 1987-323258

DERWENT-WEEK: 198746

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TITLE: Equipment for producing cheese - having layers of different consistencies
NoAbstract

PATENT-ASSIGNEE:

ASSIGNEE

CODE

FACCHINETTI C

FACCI

PRIORITY-DATA: 1980IT-0019032 (January 4, 1980)

PATENT-FAMILY:

PUB-NO

PUB-DATE

LANGUAGE

PAGES

MAIN-IPC

IT 1130173 B

June 11, 1986

009

APPLICATION-DATA:

PUB-NO

APPL-DATE

APPL-NO

DESCRIPTOR

IT 1130173B

January 4, 1980

1980IT-0019032

INT-CL (IPC): A23C 0/00

ABSTRACTED-PUB-NO:

EQUIVALENT-ABSTRACTS:

TITLE-TERMS: EQUIPMENT PRODUCE CHEESE LAYER CONSISTENCY NOABSTRACT

DERWENT-CLASS: D13

WEST

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L3: Entry 122 of 169

File: JPAB

Mar 27, 1990

PUB-NO: JP402086507A
DOCUMENT-IDENTIFIER: JP 02086507 A
TITLE: ARTICLE FEEDER

PUBN-DATE: March 27, 1990

INVENTOR-INFORMATION:

NAME

COUNTRY

HARADA, MASARU

ASSIGNEE-INFORMATION:

NAME

COUNTRY

KIBUN KK

APPL-NO: JP63236965

APPL-DATE: September 21, 1988

US-CL-CURRENT: 99/450.2

INT-CL (IPC): B65G 47/08; A23L 1/325; A23P 1/08

ABSTRACT:

PURPOSE: To save the labor of the production process of a multilayer product by feeding an intermediate material such as cheese with a desired and proper interval in a producing device for forming the multilayer product by laminating a plurality of materials such as ground fish or thin cheese.

CONSTITUTION: An article feeder comprises a pump 32 for feeding kneaded cheese, a sheet nozzle 36 for discharging the kneaded cheese supplied from this pump 32 in a thin sheet shaped cheese, a piano wire 38 for cutting the cheese discharged from this sheet nozzle 36 to a proper length, a first conveying roller 40 for conveying the cut rectangular cheese and a second conveying roller 42. The rotating speed of the conveying roller 42 is made higher than the rotating speed of the conveying roller 40, which is a constant speed, thereby a material B supplied from the conveying roller 40 to the conveying roller 42 being separated by a constant space. Accordingly, in an operation, the rotating speed of the conveying roller 42 is properly adjusted, thus, the space being suitably adjusted.

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<u>Set Name</u> side by side	<u>Query</u>	<u>Hit Count</u>	<u>Set Name</u> result set
<i>DB=DWPI; PLUR=YES; OP=ADJ</i>			
<u>L14</u>	l11 near10 l12	363	<u>L14</u>
<u>L13</u>	l11 same l12	541	<u>L13</u>
<u>L12</u>	lay\$3 or laminat\$4	1091268	<u>L12</u>
<u>L11</u>	cheese	9755	<u>L11</u>
<i>DB=USPT; PLUR=YES; OP=ADJ</i>			
<u>L10</u>	l9 not l7	0	<u>L10</u>
<u>L9</u>	l8 and ((426/\$)!.CCLS.)	201	<u>L9</u>
<u>L8</u>	l1 near5 l2	614	<u>L8</u>
<u>L7</u>	l6 and ((426/\$)!.CCLS.)	249	<u>L7</u>
<u>L6</u>	l1 near10 l2	725	<u>L6</u>
<u>L5</u>	l3 and ((426/89)!.CCLS.)	24	<u>L5</u>
<u>L4</u>	l3 and ((426/92)!.CCLS.)	13	<u>L4</u>
<u>L3</u>	l1 same l2	1294	<u>L3</u>
<u>L2</u>	lay\$5 or laminat\$3	886239	<u>L2</u>
<u>L1</u>	cheese	10526	<u>L1</u>

END OF SEARCH HISTORY

The logo consists of a horizontal rectangular bar with a textured, hatched pattern. In the center of this bar, the word "WEST" is written in a bold, sans-serif, uppercase font.

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L3: Entry 28 of 169

File: JPAB

Jun 30, 1998

PUB-NO: JP410174574A
DOCUMENT-IDENTIFIER: JP 10174574 A
TITLE: DEVICE FOR PRODUCING MULTI-LAYERED FOOD

PUBN-DATE: June 30, 1998

INVENTOR-INFORMATION:

NAME

COUNTRY

HARADA, MASARU

ASSIGNEE-INFORMATION:

NAME

COUNTRY

KIBUN FOODS INC

APPL-NO: JP08354033

APPL-DATE: December 18, 1996

INT-CL (IPC): A23 P 1/08; A23 C 19/09; A23 L 1/325

ABSTRACT:

PROBLEM TO BE SOLVED: To provide a device for producing multi-layered foods, capable of efficiently and successively feeding and superposing food materials to each other to produce the uniform multi-layered foods.

SOLUTION: This device for producing multi-layered foods is provided with a member 1 for feeding and branching a food material, a means 2 for molding another food material, cheese, into plate-like molded products and subsequently intermittently feeding the molded products, a conveyer 3 as a carrying means, and a hot water tank 5. The food material is branched by the use of the branching means 12 into two branches. One of the branches is fed into a molding means 16, molded into a fish paste plate 6 and subsequently loaded on the belt conveyer 3. Plate-like cheese 7 is subsequently intermittently fed, and a fish paste 8 is further fed. The obtained multi-layered product 9 is cut with a cutter 20 and subsequently heated in the hot water tank 5 to give the final products.

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